



# **2013 Curriculum for the Certificate of Vocational Education in Home Economics**

## **Food and Nutrition Program**

### **Specializations:**

**Food and Nutrition**  
**Food Processing**  
**Food Business**

**Office of  
the Vocational Education Commission  
Ministry of Education**

# Program Structure

## 2013 Curriculum for the Certificate of Vocational Education in Home Economics

### Food and Nutrition Program

The graduates of the Certificate of Vocational Education in Home Economics (Food and Nutrition) must complete minimum 103 credits from different courses and participate in extracurricular activities as shown in the following structure.

<b>1. Life Skills Courses</b>	<b>minimum 22 credits</b>
1.1 Thai Language Courses	(minimum 3 credits)
1.2 Foreign Language Courses	(minimum 6 credits)
1.3 Science Courses	(minimum 4 credits)
1.4 Mathematics Courses	(minimum 4 credits)
1.5 Social Studies Courses	(minimum 3 credits)
1.6 Health Education and Physical Education Courses	(minimum 2 credits)
<b>2. Vocational Skills Courses</b>	<b>minimum 71 credits</b>
2.1 Basic Vocational Skills Courses	(18 credits)
2.2 Specialized Vocational Skills Courses	(24 credits)
2.3 Elective Vocational Skills Courses	(minimum 21 credits)
2.4 Vocational Skills Practical Experience	(4 credits)
2.5 Vocational Skills Development Project	(4 credits)
<b>3. Elective Courses</b>	<b>minimum 10 credits</b>
<b>4. Extracurricular Activities</b> (2 hours per week)	
 <b>Total</b>	 <b>minimum 103 credits</b>

**1. Life Skill Courses****minimum 22 credits**

In each group listed below, the first course is compulsory (except 1.6). The remaining credits can be selected from other courses within the group to meet the requirements. The chosen courses must be related to the program of study. The total credits should be at least 22.

**1.1 Thai Language Courses** (minimum 3 credits)

<b>Code</b>	<b>Title</b>	<b>T – P – C</b>
2000-1101	Basic Thai	2 – 0 – 2
2000-1102	Thai for Careers	1 – 0 – 1
2000-1103	Business Thai	1 – 0 – 1
2000-1104	Speaking for Careers	1 – 0 – 1
2000-1105	Writing for Careers	1 – 0 – 1
2000-1106	Creative Thai	1 – 0 – 1
2000*1101 to 2000*1199	Courses in this range are additionally developed by the individual colleges or institutes.	* - * - *

**1.2 Foreign Language Courses** (minimum 6 credits)

<b>Code</b>	<b>Title</b>	<b>T – P – C</b>
2000-1201	Real Life English 1	2 – 0 – 2
2000-1202	Real Life English 2	2 – 0 – 2
2000-1203	English Listening and Speaking 1	0 – 2 – 1
2000-1204	English Listening and Speaking 2	0 – 2 – 1
2000-1205	Reading Authentic Materials	0 – 2 – 1
2000-1206	Daily Writing	0 – 2 – 1
2000-1223	English for Culinary Arts	0 – 2 – 1
2000-1224	English for Thai Cuisine	0 – 2 – 1
2000*1201 to 2000*1299	Courses in this range are additionally developed by the individual colleges or institutes.	* - * - *

**1.3 Science Courses** (minimum 4 credits)

<b>Code</b>	<b>Title</b>	<b>T – P – C</b>
2000-1301	Science for Life Skills	1 – 2 – 2
2000-1303	Science for Business and Services	1 – 2 – 2
2000-1306	Science Project	0 – 2 – 1
2000*1301 to 2000*1399	Courses in this range are additionally developed by the individual colleges or institutes.	* - * - *

**1.4 Mathematics courses** (minimum 4 credits)

<b>Code</b>	<b>Title</b>	<b>T – P – C</b>
2000-1401	Basic Mathematics	2 – 0 – 2
2000-1402	Basic Mathematics for Careers	2 – 0 – 2
2000-1407	Mathematics for Design	2 – 0 – 2
2000*1401 to 2000*1499	Courses in this range are additionally developed by the individual colleges or institutes.	* - * - *

**1.5 Social Studies Courses** (minimum 3 credits)

<b>Code</b>	<b>Title</b>	<b>T – P – C</b>
2000-1501	Civil Duties and Morals	2 – 0 – 2
2000-1502	Life Skills and Society	2 – 0 – 2
2000-1503	Geography and Thai History	2 – 0 – 2
2000-1504	ASEAN Studies	1 – 0 – 1
2000-1505	Current Affairs	1 – 0 – 1
2000-1506	ASEAN Culture	1 – 0 – 1
2000*1501 to 2000*1599	Courses in this range are additionally developed by the individual colleges or institutes.	* - * - *

**1.6 Health Education and Physical Education Courses** (minimum 2 credits)

Select any course(s) within this group for a total of not less than 2 credits.

**1.6.1 Physical Education Courses**

<b>Code</b>	<b>Title</b>	<b>T – P – C</b>
2000-1601	Physical Education for Health Development	0 – 2 – 1
2000-1602	Life Skills for Health Development	0 – 2 – 1
2000-1603	Physical Fitness for Work	0 – 2 – 1
2000-1604	Self-Defense	0 – 2 – 1
2000-1605	Physical Education for Disabled	0 – 2 – 1

**1.6.2 Health Education Courses**

<b>Code</b>	<b>Title</b>	<b>T – P – C</b>
2000-1606	Life Management for Happiness	1 – 0 – 1
2000-1607	Sexuality Education	1 – 0 – 1
2000-1608	Narcotic Education	1 – 0 – 1

**1.6.3 Integrated courses**

<b>Code</b>	<b>Title</b>	<b>T – P – C</b>
2000-1609	Skills for Healthy Behavior	1 – 2 – 2
2000-1610	Quality of Life Development	1 – 2 – 2
2000*1601 to 2000*1699	Courses in this range are additionally developed by the individual colleges or institutes.	* - * - *

**2. Vocational Skills Courses****minimum 71 credits****2.1 Basic Vocational Skills Courses** (18 credits) All courses are compulsory.

<b>Code</b>	<b>Title</b>	<b>T – P – C</b>
2001-1001	Work Orientation	2 – 0 – 2
2001-2001	Computer and Information for Work	1 – 2 – 2
2400-1001	Textiles and Dressing	1 – 4 – 3
2400-1002	Food for Family	1 – 4 – 3
2400-1003	Art of Decoration	1 – 4 – 3
2400-1004	Art and Design	1 – 3 – 2
2404-1001	Nutrition	2 – 2 – 3

- **Additional Basic Vocational Skills Courses**

Colleges and institutes can also provide the following courses under the Elective Vocational Skills Courses or Elective Courses.

<b>Code</b>	<b>Title</b>	<b>T – P – C</b>
2001-1002	Entrepreneurship	2 – 0 – 2
2001-1003	Energy and the Environment	1 – 2 – 2
2001-1004	Vocational Hygiene and Safety	1 – 2 – 2
2001-1005	Resource and Environment Conservation at Work	1 – 0 – 1
2001-1006	Labor Law	1 – 0 – 1
2001-1007	Work Safety	1 – 0 – 1

**2.2 Specialized Vocational Skills Courses** (24 credits) All courses are compulsory.

<b>Code</b>	<b>Title</b>	<b>T – P – C</b>
2404-2001	Cooking	1 – 4 – 3
2404-2002	Basic Thai Food	1 – 4 – 3
2404-2003	Basic Thai Desserts	1 – 4 – 3
2404-2004	Basic Food Preservation	1 – 4 – 3
2404-2005	Food and Beverage Services	1 – 3 – 2
2404-2006	Art of Food Decoration	1 – 4 – 3
2404-2007	Introduction to Bakery	1 – 4 – 3
2404-2008	International Food	1 – 3 – 2
2404-2009	Food Sanitation	2 – 0 – 2

**2.3 Elective Vocational Skill Courses** (minimum 21 credits)

Select courses to meet credit requirement from one of the following specializations.

**Food and Nutrition**

<b>Code</b>	<b>Title</b>	<b>T – P – C</b>
2404-2101	Popular Thai Food	0 – 4 – 2
2404-2102	Snacks	0 – 4 – 2
2404-2103	Local Food	1 – 3 – 2
2404-2104	Food for Banquet	0 – 6 – 2
2404-2105	Ready to Cook Meals	1 – 3 – 2

<b>Code</b>	<b>Title</b>	<b>T – P – C</b>
2404-2106	Commercial Thai Desserts	0 – 6 – 2
2404-2107	Commercial Bakery	0 – 6 – 2
2404-2108	Cake and Cake Decoration	0 – 6 – 2
2404-2109	Beverages and Ice-Cream	1 – 2 – 2
2404-2110	Ice-Cream and Dairy Products	1 – 2 – 2
2404-2111	Drinks and Herbal Drinks	1 – 2 – 2
2404-2112	Art of Beverage	1 – 3 – 2
2404-2113	ASEAN Food	1 – 3 – 2
2404-2114	Vietnamese Food	1 – 3 – 2
2404-2115	Japanese Food	1 – 3 – 2
2404-2116	Chinese Food	1 – 3 – 2
2404-2117	Korean Food	1 – 3 – 2
2404-2118	Food and Herbal Drink	1 – 3 – 2
2404-2119	Food for Pregnancy	1 – 3 – 2
2404-2120	Therapeutic Food	1 – 3 – 2
2404-2121	Diet Food	1 – 3 – 2
2404-2122	Macrobiotic Food	1 – 3 – 2
2404-2123	Herb and Spice Cuisine	1 – 3 – 2
2404-2124	Food for Patients	1 – 3 – 2
2404-2125	Vegetarian Food	1 – 3 – 2
2404-2126	Food for Children	1 – 2 – 2
2404-2127	Food for Elderly	1 – 2 – 2
2404-2128	Food Packaging	1 – 2 – 2
2404-2129	Food Products Development	1 – 4 – 3
2404-2130	Food Shop Management	1 – 2 – 2
2404-2131	Banana Leaves and Carving for Food Decoration	1 – 3 – 2
2404-2132	Table Decoration	1 – 2 – 2
2404-2133	Culinary Art and Design	1 – 3 – 2
2404-2134	Food Presentations	1 – 4 – 3
2406-2111	Introduction to Consumers	2 – 0 – 2
2404*2101 to 2404*2199	Elective courses in this range are additionally developed by individual colleges or institutes according to the needs of the workplace or the regional strategies.	* - * - *

### **Dual Vocational Education (DVE)**

<b>Code</b>	<b>Title</b>	<b>T – P – C</b>
2404-5101	Food and Nutrition Practice 1	* - * - *
2404-5102	Food and Nutrition Practice 2	* - * - *
2404-5103	Food and Nutrition Practice 3	* - * - *
2404-5104	Food and Nutrition Practice 4	* - * - *
2404-5105	Food and Nutrition Practice 5	* - * - *
2404-5106	Food and Nutrition Practice 6	* - * - *

**Food Processing**

<b>Code</b>	<b>Title</b>	<b>T – P – C</b>
2404-2201	Food Preservation and Processing	1 – 4 – 3
2404-2202	Meat Processing	1 – 4 – 3
2404-2203	Fruits and Vegetables Processing	1 – 4 – 3
2404-2204	Cereal Processing	1 – 4 – 3
2404-2205	Milk Processing	1 – 4 – 3
2404-2206	Aquatic Animals Processing	1 – 4 – 3
2404-2207	Fermentation Products	1 – 4 – 3
2404-2208	Food Science	1 – 2 – 2
2404-2209	Food Additives	2 – 0 – 2
2404-2210	Computers in Food Business	1 – 2 – 2
2404*2201 to 2404*2299	Elective courses in this range are additionally developed by individual colleges or institutes according to the needs of the workplace or the regional strategies.	* – * – *

**Dual Vocational Education (DVE)**

<b>Code</b>	<b>Title</b>	<b>T – P – C</b>
2404-5201	Food Processing Practice 1	* – * – *
2404-5202	Food Processing Practice 2	* – * – *
2404-5203	Food Processing Practice 3	* – * – *
2404-5204	Food Processing Practice 4	* – * – *
2404-5205	Food Processing Practice 5	* – * – *
2404-5206	Food Processing Practice 6	* – * – *

**Food Business**

<b>Code</b>	<b>Title</b>	<b>T – P – C</b>
2404-2301	Food Business	2 – 0 – 2
2404-2302	Basic Accounting for Food Business	2 – 0 – 2
2404-2303	Food Sales Promotion	1 – 2 – 2
2404-2304	Food Business Operations	1 – 2 – 2
2404-2305	Catering Business	1 – 3 – 2
2404-2306	Ready to Cook Business	1 – 3 – 2
2404-2307	Ready Meal Business and Delivery	1 – 3 – 2
2404-2308	Beverage and Ice-Cream Business	1 – 3 – 2
2404-2309	Food Display	1 – 3 – 2
2404-2310	Public Relations in Food Business	2 – 0 – 2
2404-2128	Food Packaging	1 – 2 – 2
2404*2301 to 2404*2399	Elective courses in this range are additionally developed by individual colleges or institutes according to the needs of the workplace or the regional strategies.	* – * – *

**Dual Vocational Education (DVE)**

<b>Code</b>	<b>Title</b>	<b>T – P – C</b>
2404-5301	Food Business Practice 1	* - * - *
2404-5302	Food Business Practice 2	* - * - *
2404-5303	Food Business Practice 3	* - * - *
2404-5304	Food Business Practice 4	* - * - *
2404-5305	Food Business Practice 5	* - * - *
2404-5306	Food Business Practice 6	* - * - *

For the Dual Vocational Education (apprenticeship) of minimum 21 credits, the college and the workplace together analyze the nature of the business of the workplace in order to determine the number of credits, appropriate courses in details, the occupational training plans, and the assessment and evaluation methods for the courses. The minimum total training time at the workplace is 54 hours, which is equivalent to 1 credit.

**2.4 Vocational Skills Practical Experience** (4 credits)

Select only 2404-8001 Work Practice or, alternatively, select 2404-8002 Work Practice 1 together with 2404-8003 Work Practice 2.

<b>Code</b>	<b>Title</b>	<b>T – P – C</b>
2404-8001	Work Practice	* - * - 4
2404-8002	Work Practice 1	* - * - 2
2404-8003	Work Practice 2	* - * - 2

**2.5 Vocational Skills Development Project** (4 credits)

Select only 2404-8501 Project or, alternatively, select 2404-8502 Project 1 together with 2404-8503 Project 2.

<b>Code</b>	<b>Title</b>	<b>T – P – C</b>
2404-8501	Project	* - * - 4
2404-8502	Project 1	* - * - 2
2404-8503	Project 2	* - * - 2

**3. Elective Courses****minimum 10 credits**

Courses can be chosen from the list below or from any area and program of study provided in the 2013 Curriculum for the Certificate of Vocational Education, according to students' aptitudes and interests. However, individual colleges and institutes can develop additional elective courses in relation to the local community needs and contexts.

<b>Code</b>	<b>Title</b>	<b>T – P – C</b>
2XXX*9X01 to 2XXX*9X99	Elective courses in this range are additionally developed by individual colleges or institutes according to the needs of the workplace or the regional strategies or further study.	* - * - *



**4. Extracurricular Activities**

(2 hours per week)

The college must arrange extracurricular activities not less than 2 hours per week.

<b>Code</b>	<b>Title</b>	<b>T – P – C</b>
2000-2001	Rover Scout Activity 1	0 – 2 – 0
2000-2002	Rover Scout Activity 2	0 – 2 – 0
2000-2003	Vocational Organization Activity 1	0 – 2 – 0
2000-2004	Vocational Organization Activity 2	0 – 2 – 0
2000-2005	Vocational Organization Activity 3	0 – 2 – 0
2000-2006	Vocational Organization Activity 4	0 – 2 – 0
2000*2001 to 2000*20XX	Courses in this range are additionally developed or arranged by individual colleges, institutes or the workplace. This can be a military activity.	0 – 2 – 0